

CULINARY ARTS 1

Course Code: 5720

Culinary Arts prepares students for gainful employment and/or entry into postsecondary education in the food production and service industry. Content provides students the opportunity to acquire marketable skills by examining both the industry and its career opportunities. Laboratory experiences simulate commercial food production and service operations. Integration of the Family and Consumer Sciences student organization, Family Careers, and Community Leaders of America (FCCLA), greatly enhances this curriculum.

Objectives:

Students will:

1. build customer service strategies.
2. develop strong work ethics.
3. demonstrate skills when using utensils, tools, equipment.
4. develop ServSafe and HACCP techniques.
5. organize food service operations.
6. apply nutrition requirements.
7. prepare nutritious dishes/meals.
8. explore employment opportunities.

Credit:

1, 2, or 3 units

National Certification:

ProStart Certification
Tourism and Hospitality Education Foundation
<http://www.schospitality.org>

Recommended Grades: 11, 12

Class Size:

18-20

Prerequisites:

Introduction to Culinary Arts or Foods and Nutrition 1 and 2

Textbook Information:

<http://www.mysctextbooks.com/>

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High School Education: bell person, cashier, dining room attendant, dishwasher, kitchen assistant, laundry attendant, pastry cook, steward, room service order taker, reservations agent, lodging facilities attendant, host/hostess/greeter

Postsecondary Education: assistant food and beverage manager, baker/chef/cook, concierge, dining room manager, foodservice/banquet and restaurant manager, head waitperson, specialty cook

Postgraduate Education: convention services manager/director, director of catering, executive chef, family and consumer sciences educator, visitors and convention bureau director, rooms division manager/director

Standards Revision Committee:

Terry Bridwell
Anderson District 1 and 2 Career and
Technology Center

Jim Miller
J.H. Bonds Career Center

Rose Butler
North Augusta High

Nadine Miller
Fort Dorchester High School

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SC Department of Education

Douglas O'Flaherty
Tourism Hospitality Education
Foundation

Ethel Jones
SC State University

Linda Y. Price
Golden Strip Career and
Technology Center

Frankie Miller
Trident Technical College

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A. Customer Service Duties

1. Employ strategies for resolving conflicts.
2. Determine the relationship between employees' attitude and actions and customer satisfaction.
3. Research the various needs of special populations.

B. Work Ethics

1. Outline a plan for an effective job search.
2. Explain procedures for a job interview.
3. Identify and give examples of positive attitudes.

C. Utensils, Tools, and Equipment

1. Explain the proper use of kitchen utensils and equipment to include proper safety and sanitation techniques.
2. Weigh and measure accurately (standard and metric).
3. Demonstrate skills in knife, tool, and equipment handling.

D. Sanitation Procedures

1. Identify harmful bacteria.
2. Demonstrate effective food and dish handling techniques.
3. Demonstrate ServSafe and HACCP personal hygiene practices.

E. Safety Rules and Regulations

1. Implement safety standards for a commercial food service facility.

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F. Planning and Organizational Skills

1. Identify and utilize management control forms according to industry standards.
2. Plan and evaluate nutritionally balanced meals and menus.

G. Nutrition

1. Characterize the roles of nutrients in the diet.
2. Interpret information on a nutrition label.
3. Plan nutritious meals using the USDA dietary guidelines.

H. Skills in Food Preparation

1. Demonstrate a variety of cooking methods including roasting, baking, broiling, smoking, grilling, sauteing, frying, deep frying, braising, stewing, poaching, steaming, woking, convection, microwaving, and/or other emerging technologies.
2. Prepare eggs.
3. Prepare dairy products.
4. Prepare hot and cold sandwiches.
5. Prepare various salads.
6. Prepare dressings, dips and condiments.
7. Prepare garnishes.
8. Prepare hors d'oeuvres and canapes.
9. Prepare fruits and vegetables.
10. Prepare hot and cold beverages

I. Careers and Employment Skills

1. Explore entrepreneurship opportunities.
2. Formulate a plan for developing job search skills and demonstrate each step.
3. Evaluate career ladders in various food service facilities.